View this email in your browser



FOLOU contributes to unlock the systemic transition of EU food systems towards sustainable, resilient, healthy and inclusive ones by supporting a solid knowledge and evidence-based prevention and reduction of food lossess at the primary production.

News about food waste and losses

European Commission proposes targets to accelerate food waste reduction in the EU by 2030



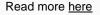
The Commission proposes that, by 2030, Member States reduce food waste by 10%, in processing and manufacturing, and by 30% (per capita), jointly at retail and consumption (restaurants, food services and households).

In order to accelerate the EU's progress towards this global target, the Commission is proposing to set food waste reduction targets to be achieved by Member States by 2030, as part of the revision of the Waste Framework Directive, adopted by the Commission on 5 July 2023. More specifically, the Commission proposes that, by 2030, Member States reduce food waste by 10%, in processing and manufacturing, and by 30% (per capita), jointly at retail and consumption (restaurants, food services and households). There is no specific objective for the reduction of food losses.

News from the project

Food Loss: What to measure and how to measure it

The FOLOU project aims at delivering a robust methodology to quantify food losses in the primary production stage. A first step of the methodology development was to propose a definition for food loss, as there is currently no official definition at the European level. The project sought to distinguish such losses from food waste, by-products, and animal feed. The forthcoming definitional framework will encompass products from a point when they are mature enough to be harvested, until they are harvested.





First steps towards a new methodology to assess the environmental impact of food loss

Under the coordination of the BETA Technology Centre, the FOLOU consortium is currently working to develop a comprehensive conceptual framework to address the calculation of the environmental impact of food losses at the primary production stage. The ongoing methodology will be defined according to recent research and techniques suggested by the Joint Research Centre (JRC) on Food Waste and will cover the environmental, economic and social impacts of food losses.



Read more here

First steps of the future National and European Food Losses Registry One of the objectives of the FOLOU project consortium is the creation of the first homogenised and consensual framework for the future National and European Food Losses Registry. This system will be available to both public administrations and governments, and for the scientific community, field experts and people concerned. Furthermore, it will be designed to collect and analyse data targeting the food distribution value chain and from other similar registries that are presently in place.



Read more here

First steps towards an engagement strategy and revising the current Food Loss legal framework

The FOLOU consortium collected information and produced draft reports on the Food Loss related legal framework in the EU, the region of Catalonia and Austria. This is the start of a more extensive process where information on the current policy developments for Food Losses Management in Europe will include information also for other 8 European countries (Spain, Italy, Belgium, Norway, France, Greece, Ireland and Great Britain).

Neither the EU nor its Member States have specific mandatory regulations on Food Loss, that has no common and consensual definition. The region of Catalonia stands out with a regulation proposition that includes financial incentives and sanctions.



Read more here

Country news

SPAIN

The Catalan Government and the Waste Agency of Catalonia are working hard to develop two pioneer measures: a Decree on Food Loss and Waste Prevention and an Information System on Food Loss and Waste. Both will help to regulate and collect all the data reported in the Catalan region.

Read more here

SPAIN

The Catalan Government and the Waste Agency of Catalonia keep going on generating knowledge about Food Loss and Waste Prevention.This year, the Climate Action, Food and Rural Agenda Department of the Catalan Government (DACC) and the Waste Agency of Catalonia (ARC) have arranged three diagnosis of food loss and waste in different food commodities: pig (meat sector), milk and pike (fish sector).

Read more here

SPAIN

Workshop: Let's work together towards zero food waste

In October, the Catalan Government (DACC), in collaboration with the Waste Agency of Catalonia (ARC), is organizing a workshop to promote the knowledge of the prevention of Food Losses and Waste in Catalonia.

In the workshop, CT BETA will participate in a table debate to present the FOLOU project among other European projects. The aim is to present all the projects related to food losses and food waste that Catalonia is participating in as a frontrunning region.



Synergies



WASTELESS and FOLOU projects (funded under the HORIZON-CL6-2022-FARM2FORK-01) are two groundbreaking projects that share the common goal of tackling the global issue of food loss and waste through innovative approaches and technologies. As sister projects, they complement each other and together strive to create a more sustainable and efficient food system. WASTELESS and FOLOU are revolutionizing the way we think about food loss and food waste management, where food loss and food waste are minimized, resources are utilized more effectively, and hunger is alleviated.

Read more here

Save the date



Aquaculture Europe 2023, 18 -21 September 2023, Vienna, Austria

Aquaculture is the world's most diverse farming practice in terms of number of species, farming methods, intensity level and environments used. Taking place in the iconic Austrian capital, Vienna, AE2023 will be a perfect meeting place for this focus on diversification, and while Austria has a low aquaculture production, it has plans for development of existing and new production methods and species and it is at the heart of central Europe, adjacent to Germany, Hungary, Czech Republic, Italy and other European countries focussing on aquaculture development.

Read more here



rethink food resources, losses, and waste 2023

RETASTE 2023 Conference, 27-29 September 2023, Athens, Greece

The RETASTE 2023 Conference will allow scientists, entrepreneurs, and the representative of organizations related to food production, distribution and consumption, as well as, those that deal with the waste produced in each step of the farm to fork ladder, to present research and innovative results that aim to address these challenges. RETASTE 2023 strives to foster research that supports transition to more resilient and environmentally, socially, and economically sustainable food Systems on land and at sea that provide healthy diets for all and respects planetary boundaries.

Read more here

FOOD 2030 Conference: Green and Resilient Food System, 4-5 December 2023, Brussels and online, Belgium

Are you interested in transitioning towards sustainable, resilient and inclusive food systems for the benefit of the environment and economy? Mark your calendar for our Food 2030 conference, which will take place in Brussels and will be web streamed on 4 and 5 December 2023

Registrations for in-person and online participation will open mid-September.

Read more here

Meet the team!









Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Research Executive Agency (REA). Neither the European Union nor the granting authority can be held responsible for them.

This email was sent to <<Email Address>>

why did I get this? unsubscribe from this list update subscription preferences Biorefine Cluster · Coupure Links 653, 9000 Gent · Ghent 9000 · Belgium Folou · Biezeweg · Wetteren 9230 · Belgium

